

# LIQUOR





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Martini Extra Dry	350
Martini Bianco	350
Martini Rosso	350
Cinzano Extra Dry	350
Cinzano Bianco	350
Cinzano Rosso	350

## Liqueurs

Drambuie	750
Molinari Sambuca Extra	550
Baileys Irish Cream	600
Kahlua	550
Cointreau	600
Jagermeister	700
Grand Marnier	750

## **SCOTCH WHISKY**

J.W. Blue Label	3200
Royal Salute-21yo	2500
Ballantine's-17yo	1500
Chivas Regal-1840	1600
Chivas Regal-12yo	850
Ballantine's-12yo	850
J.W. Black Label	850
I.W. RED LABEL	600

## SINGLE MALT COLLECTIONS

## HIGHLAND MALT

Macallan-10yo Fine Oak	1000
Oban-14yo	1400

Our standard measure is 30 ml.

We levy 5% service charge, subject to your approval of our pleasant service. All prices are in Indian rupees & subject to Government Taxes.

Mixers are on chargeable basis





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TOTAL	/ /	
	IVI	A

Glenfiddich-18yo	1800
GLENLIVET-18YO	2100
GLENLIVET-15YO	1400
GLENFIDDICH-15YO	1400
GLENFIDDICH-12YO	1000
GLENLIVET-12YO	1100
Cardhu-12yo	1000

## **LOWLAND MALT**

GLENKINCHIE-12YO	1200
GLENKINCHIE-1210	1200

## ISLAY MALT

LAGAVULIN-16YO	1900
Caol Ila-12yo	1400
Laphroaig-10yo	1000

#### ISLAND MALT

Talisker-10yo	1000
THEISKER TOTO	1000

## **TENNESSEE WHISKY**

Jack Daniel's Old No.7	800
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## **IRISH WHISKY**

JAMESON	600

### Bourbon

Jim Beam White	550
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Teacher's 50	550
Vat 69	350
Black Dog Scotch-12yo	550
Teacher's Highland Cream	450
BLACK DOG CENTENARY	450
Black & White	400
100 Pipers	400
Antiquity Blue	350
Blenders Pride	350
Cognac	
Hennessy VSOP	1350
Hennessy VS	850
WHITE RUM	
Bacardi Superior	400
Bacardi Limon	400
DARK RUM	
Captain Morgan Spiced Rum	400



Old Monk



350



## Vodka

Ciroc	900
Belvedere	900
Grey Goose	900
Absolut Blue	500
Absolut Flavours	500
FINLANDIA	400
Stolichnaya	400
Smirnoff Red	400

### GIN

Bombay Sapphire	700
Beefeater	550
Tanqueray	550
Gordon's	500
Blue Riband	350







Agavita Gold	600
Agavita Blanco	600
Camino Real	600
ABSINTHE	
Hapsburg Absinthe - Red	825
Hapsburg Absinthe - Green	825
BRANDY	
Honey Bee	350
BEERS (PINT -330ML)	
Corona	800
Heineken	450
Bira Blonde Beer	400
Bira White Beer	450
Budweiser	450
Foster's	350
Carlsberg	350
Kingfisher Lager	400
Kingfisher Ultra	450







BREEZERS
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400
400
400
400

#### **COCKTAILS**

Dry Manhattan	800
A contemporary twist to the classic with Bourbon,	
a very dry Martini and Angostura bitters,	
shaken but on the rocks	

Reach out into the skies with a mix of Bourbon, triple sec and sour mix, topped with lemonade

## HAWAIIAN ICED TEA Why do the all times when are see included in

Why do the all timer when one can indulge in a blend of Vodka, White Rum, Gin, Tequila and Blue Curacao with lime juice

## WILD LOVE 800

Tequila, Bacardi, wild strawberry, orange juice, lemon juice

## MEXICAN SUNSET 800

Our version of a Tequila sunrise

LYNCHBURG LEMONADE

## Caipiroska 800

Demerara and citron muddled to perfection with a splash of Vodka, lime juice, crushed ice and topped with carbonated H2O

#### Мојіто 800

An all time favourite of White Rum, muddled lemon and Mojito mint, demerara and topped with carbonated H2O

#### Bora-Bora 800

A thoroughly shaken blend of White Rum, Grand Marnier, pineapple juice drizzled with Iemon and floated with Dark Rum

#### FLIRTINI 800

A sensational seduction beyond doubt between Vodka and fresh pineapples with a dash of Triple sec

We levy 5% service charge, subject to your approval of our pleasant service. All prices are in Indian rupees & subject to Government Taxes.



800



HEAVEN SCENT  Angel's sipping an intoxicating blend of Cherry Brandy and Crème de Cacao with a scintillating touch of Irish Crème	800
Green Eye An opaque fiery blend of Vodka, Blue Curacao, fresh pineapple juice with chunks of them thrown in	800
Shooters	
B-54 Kahlua, Amaretto, Bailey's	800
FROZEN SPRINGBOKS Crème de Menthe, Bailey's, whipped cream	800
BLUE KAMIKAZE Vodka, Blue Curacao, lime juice	800
LEMON DROP Tequila & lime juice	800
AFTER 8 Tia Maria and Crème de Menthe	800
CONVENTIONAL COCKTAILS	
CONVENTIONAL COCKTAILS  LONG ISLAND ICED TEA	800
	800 800
Long Island Iced Tea	
Long Island Iced Tea Pina Colada	800
Long Island Iced Tea Pina Colada Planters Punch	800 800
Long Island Iced Tea Pina Colada Planters Punch Daiquiri	800 800 800
Long Island Iced Tea Pina Colada Planters Punch Daiquiri Margarita	800 800 800 800
Long Island Iced Tea  Pina Colada  Planters Punch  Daiquiri  Margarita  Sangria	800 800 800 800 800
Long Island Iced Tea  Pina Colada  Planters Punch  Daiquiri  Margarita  Sangria  Bloody Mary	800 800 800 800 800
LONG ISLAND ICED TEA  PINA COLADA  PLANTERS PUNCH  DAIQUIRI  MARGARITA  SANGRIA  BLOODY MARY  MANHATTAN	800 800 800 800 800 800







## CHAMPAGNE / SPARKLING WINES

Moët Chandon Brut	18000
Duc De Breux Brut Blanc De Blancs	7500
Jacob's Creek Chardonnay Pinot Noir	7500
Sula Brut	4500
Sula Sparkling Shiraz	4500
Sula Brut Tropicale	4000
Chandon Brut	5500
Chandon Brut Rose	5500
WHITE WINES	
Sula Chenin Blanc	3000
Sula Dindori Reserve Viognier	3000
Sula Riesling	3000
Sula Sauvignon Blanc	3000
Fratelli Sauvignon blanc	3000
RED WINES	
Sula Satori Tempranillo	3000
Sula Shiraz Cabernet	3000
Sula Zinfandel	3000
Sula Dindori Reserve Shiraz	4000
Rosé Wines	
Sula Zinfandel Rosé	3000





### **AUSTRALIAN WINES**

### WHITE WINE

Hardys Stamp Chardonnay semillon	5500
Hardys Stamp Riesling Gewurztraminer	5500
Jacob's Creek Chardonnay	5500
Yellow Tail Chardonnay	6500
RED WINE	
HARDYS STAMP SHIRAZ CABERNET	5500
Jacob's Creek Shiraz Cabernet	5500
Yellow Tail Merlot	6500
Yellow Tail Shiraz	6500
Rosé Wine	
Yellow Tail Rosé	6500
CHILEAN WINES	
WHITE WINE	
Cono Sur Bicicleta Chardonnay	5500
RED WINE	
Cono Sur Tocornal Merlot	5500





#### **ITALIAN WINES**

#### WHITE WINE

Mannara Grillo Pinot Grigio 5500

Villa Antinori Toscana (Bianco) 9500

#### **RED WINE**

ZONIN VALPOLICELLA 5500

MANNARA GRILLO MERLOT 5500

CONTI SERRISTORI SANGIOVESE 6500

DI TOSCANA IGT

CONTI SERRISTORI CHIANTI DOCG 6500

SANTA CRISTINA TOSCANA ANTINORI 8500

CONTI SERRISTORI CHIANTI 9500

CLASSICO DOCG

## ARGENTINE WINES

## WHITE WINE

Trapiche Pinot Grigio 5500

## **RED WINE**

Trapiche Oak Cask Malbec 5500





#### **NEW ZEALAND WINES**

#### WHITE WINE

MUD HOUSE SAUVIGNON BLANC 8000 (MARLBOROUGH)

#### **RED WINE**

MUD HOUSE PINOT NOIR (OTAGO) 8000

#### SOUTH AFRICAN WINES

#### WHITE WINE

Kumala Chardonnay 4500

Niel Joubert Chardonnay 5500

RED WINE

Kumala Pinotage4500Niel Joubert Pinotage5500Niel Joubert Merlot6500





## FRENCH WINES

### WHITE WINE

French Roots Sauvignon Blanc	5500
Chablis	9500
Bouchard Aîné & Fils Chablis AOC	9500
RED WINE	
Bouchard Aîné & Fils Côtes du Rhône AOC	6500
French Roots Merlot	5500





## WINE BY THE GLASS (150ML)

### WHITE WINE

Sula Chenin Blanc	650
Sula Dindori Reserve Viognier	650
Sula Riesling	650
Sula Sauvignon Blanc	650
Fratelli Sauvignon blanc	650
RED WINE	
Sula Satori Tempranillo	650
Sula Shiraz Cabernet	650
Sula Zinfandel	650
Sula Dindori Reserve Shiraz	850
Rosé Wine	
Sula Zinfandel Rosé	650



## **\* BREAKFAST \***

# DELLA BUFFET BREAKFAST (07:00am to 10:00am)

1250

Wide range of options from our lavish buffet choice of fruits, breads, morning bakery, Cereals, Cold Cuts, Dry Fruits, Juices, Milkshakes, Health Drinks, Continental dishes, Variety of cooked Indian, Continental dishes, Live South Indian Counter Tea/ Coffee.

## ALA CARTE

0	KANDA POHA OR RAVA UPMA SERVED WITH CHUTNEY	450
0	BUTTER MILK PANCAKES / BELGIAN WAFFLES WITH MAPLE SYRUP, WHIPPED CREAM AND CHOCOLATE SAUCE	450
0	POORI BHAJI	450
0	STEAMED IDLIS WITH SAMBHAR AND CHUTNEY	450
0	UTTAPAM WITH SAMBHAR AND CHUTNEY	450
0	SAADA / MASALA DOSA WITH SAMBHAR AND CHUTNEY	450
0	STUFFED INDIAN PARATHAS - PANEER / ALOO / GOBI SERVED WITH YOGURT AND PICKLE	450
	AKURI ON TOAST	550
	YOUR CHOICE OF EGGS SERVED WITH TOAST AND BAKED BEANS (2 PCS) Choose from sunny side-up, overeasy, poached, masala omelette, boiled	550
	GRILLED CHICKEN SAUSAGES, MASH POTATOES / FRENCH FRIES, OVEN ROASTED TOMATOES	550

# \* ALL TIME EATS \*

## **INTERNATIONAL**

0	CLASSIC FRENCH FRIES	300
0	CHEESY FRENCH FRIES  Crispy fries tossed with Cheese	375
0	POTATO WEDGES WITH DIP Chunky potato wedges served with garlic cheese sauce	375
0	CHEESY DYNABITES	450
0	TOMATO BASIL BRUSCHETTA	450
0	CHEESY CHILLY TOAST	450
0	MAC & CHEESE  Elbow shaped pasta in Cream cheese sauce, gratinated with cheddar	700
	CHOP SUEY  Bowl of Chop suey with Vegetables / Chicken in tomato sauce, topped with fried egg	700/800
0	DELLA SUNDAE  Della speciality dessert, a must try for kids of all ages!	475
	INDIAN	
0	SEV PAPDI CHAAT  Delhi Style Papdi Chaat freshly served in Lonavala	350
0	COCKTAIL VEGETABLE SAMOSA  Spicy potato stuffed pyramid pastry, with tamarind & mint chutney	350
0	VEGETABLE PAKORA  Gram flour batter, local vegetables, paneer, with green chutney	375
	FISH KOLIWADA Spiced chick peas battered fried fish	750

The Do-It-Yourself Sandwich Board select from Plain / Toasted / Grilled
Choice of freshly baked home made bread (White, Whole Wheat, Ciabatta, Multi Grain)
All sandwiches & burgers are served with home-style potato wedges.

## **SANDWICH**

0	CUCUMBER, TOMATO AND CREAM CHEESE SANDWICH	650
	PANEER / CHICKEN TIKKA SANDWICH	800
	ROAST CHICKEN SANDWICH WITH GHERKINS, CARAMELISED ONIONS WITH MUSTARD MAYO	800
	CLASSIC CLUB SANDWICH  Grilled Chicken, bacon, tomato, fried egg, cheddar	800
0	CLASSIC VEG CLUB SANDWICH Char Grilled vegetables, tandoor baked chilli potatoes and cheese	650
	CROQUE MONSIEUR Toasted Sandwich with Ham and Cheese	800
	TUNA MELT	900
	Crumbled Marinated Tuna with cheddar, mustard	
	BURGER	
0	CRUMB FRIED VEGETABLE AND JALAPENO BURGER	800
	BARBEQUE CHICKEN PATTY TOPPED WITH CARAMELISED ONIONS AND CHEESE	900
	GRILLED CHICKEN BREAST	950

## **PIZZA**

0	MARGHERITA	700
	Traditional Tomato, Basil and Mozzarella.	
0	GOAT'S CHEESE, BUFFALO MOZZARELLA AND FRESH BASIL PIZZA Slow dried vine tomatoes, roasted garlic.	750
	TIKKA PIZZA	750/850
	Paneer Tikka / Chicken Tikka Sliced Bell Peppers, Onions, Chillies & Coriander	
	CLASSIC CHICAGO PIZZA	950
	Chicken Pepperoni, Mushrooms, Olives and Thyme.	



## **SOUP**

0	TAMATAR SANTRE KA SAAR  Tomato soup with a hint of orange and spices	450
0	BHUNE MAKAI, BADAM KA SHORBA Spiced roasted corn and almond broth	450
	MURG KA RAAB  Veloute of chicken, masala fox nuts	450
	YAKHANI An Authentic Kashmiri hearty lamb broth	450
	FROM OUR CLAY OVEN	
0	ZIMIKAND SHIKAMPURI KEBAB  A vegetarian Hyderabadi Shikampuri kebab, inventively made with yam and lentils	450
0	TANDOORI ALOO KE GUTKE  Potatoes stuffed with cottage cheese, nuts and spices baked in the clay oven	400
0	ACHARI PANEER TIKKA  Cottage cheese delicately marinated with hot and tangy pickled spices and char grilled	550
0	PANEER MALAI SEEKH KEBAB  A delicate combination of fresh cottage cheese marinated with Indian herbs & spices, char grilled	550
0	TANDOORI VEG PLATTER  Assorted vegetable appetizers	1050
	SEEKH KEBAB GILAFI  Triple minced lamb, roasted whole spices, coloured peppers, mint chutney	900
	TANDOORI MURGH - HALF / FULL  Chicken marinated with hung yoghurt, tandoori masala and cooked in the tandoor	600/1050

CHEESE CHILLY MALAI TIKKA	650
Cream cheese marinated chicken, royal cumin, mint chutney	
PUNJABI CHICKEN TIKKA	650
Fenugreek scented, Chargrilled Chicken, mint chutney	
AJWAINI FISH TIKKA	1000
Fish marinated with tandoori spices, chargrilled	
TANDOORI POMFRET	1400
Whole pomfret, marinated with mild spices and flavoured with carom seeds	
LASOONI MALAI JHINGA	1400
Prawns marinated with roasted garlic and char grilled	
TANDOORI NON - VEG PLATTER	1400
Murgh Tangri kebab, Murgh Malai Tikka, Lamb Seekh Kebab, Achari Fish Tikka	
LASOONI TANDOORI LOBSTER	2250
Lobster flavoured with rich spices, finished in clay oven	
MAINS	
	650
MAINS  INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE  Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi	650
INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE	650
INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi	650 650
INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home Style	
INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home Style MUSHROOM MUTTER	
INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home Style  MUSHROOM MUTTER Mushrooms and Green peas cooked in onion tomato masala  PANEER PALAK KE KOFTE LAJAWAB Cottage cheese dumplings wrapped in spinach topped with	650
INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home Style  MUSHROOM MUTTER Mushrooms and Green peas cooked in onion tomato masala  PANEER PALAK KE KOFTE LAJAWAB  Cottage cheese dumplings wrapped in spinach topped with rich cashew gravy	650 650
INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home Style  MUSHROOM MUTTER Mushrooms and Green peas cooked in onion tomato masala  PANEER PALAK KE KOFTE LAJAWAB  Cottage cheese dumplings wrapped in spinach topped with rich cashew gravy  ALOO SUBZ MILAN	650
INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home Style  MUSHROOM MUTTER Mushrooms and Green peas cooked in onion tomato masala  PANEER PALAK KE KOFTE LAJAWAB  Cottage cheese dumplings wrapped in spinach topped with rich cashew gravy	650 650
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INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home Style  MUSHROOM MUTTER Mushrooms and Green peas cooked in onion tomato masala  PANEER PALAK KE KOFTE LAJAWAB  Cottage cheese dumplings wrapped in spinach topped with rich cashew gravy  ALOO SUBZ MILAN Potato semi-dried homestyle lightly spiced preparation with	650 650
INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home Style  MUSHROOM MUTTER Mushrooms and Green peas cooked in onion tomato masala  PANEER PALAK KE KOFTE LAJAWAB  Cottage cheese dumplings wrapped in spinach topped with rich cashew gravy  ALOO SUBZ MILAN  Potato semi-dried homestyle lightly spiced preparation with choice of any one Fenugreek / Cauliflower / Green Peas  GOAN CURRY	650 650 550
INDIAN PANEER / VEGETABLES WITH GRAVIES OF YOUR CHOICE Khatta Pyaaz / Soufiyani / Makhani / Palak / Kurchan / Shahi / Korma / Kadhai / Jalfrezi / Lababdar / Butter Masala / Home Style  MUSHROOM MUTTER Mushrooms and Green peas cooked in onion tomato masala  PANEER PALAK KE KOFTE LAJAWAB  Cottage cheese dumplings wrapped in spinach topped with rich cashew grawy  ALOO SUBZ MILAN  Potato semi-dried homestyle lightly spiced preparation with choice of any one Fenugreek / Cauliflower / Green Peas  GOAN CURRY  Red chillies, coconut gravy, goan spices	650 650 550

Lobster cooked in Indian style aromatic curry

	CLASSIC BUTTER CHICKEN Shredded Chicken Tikka, creamy tomato graw, kasuri methi	750
	MURGH LABABDAR Rich, simmered chicken dish	750
	CHAMPARAN CHICKEN  Rustic Chicken Curry from Magadha	750
	NALLI ROGAN JOSH  Kashmiri lamb speciality, lamb shanks cooked in red chilli paste, onions and yoghurt	1050
	MUTTON PEPPER FRY  Dry preparation of lamb, tossed with dry coconut and onion masala, predominant flavour of black pepper	1050
	RAILWAY MUTTON CURRY  Anglo Indian style curry with diced potatoes	1050
	BIRYANI	
0	SUBZ 'DUM KI' BIRYANI Lightly spiced local vegetables, saffron, basmati rice, burani raita	650
0	PANEER CHANA BIRYANI  Lightly spiced Cottage Cheese and Chickpeas, saffron, basmati rice, burani raita	650
	DUM BIRYANI (MUTTON / CHICKEN) Mild spices, yoghurt, saffron, basmati rice, burani raita	1100/900
	MALABAR PRAWN BIRYANI  Aromatic rice flavoured with coconut infused prawns, raita	1500
	STAPLES	
0	DAL Palak / Tadka / Fry / Plain / Dhabe Wali / Makhani / Dal Khichdi	525
0	RICE / PULAO  Peas / Cashew / Jeera Rice / Kashmiri / Corn / Zaffrani / Khushka Rice / Steamed Rice	550

## RAITA AND PAPAD

PLAIN CURD	180
RAITA ( BOONDI / PINEAPPLE / MIXED VEG RAITA )	225
MASALA PAPAD / FRIED PAPAD / ROASTED PAPAD	150/120/90
GREEN SALAD	275
INDIAN BREADS	
ROTI - PLAIN / BUTTER Whole Wheat bread made in clay oven	90/100
LACCHA PARATHA Layered tandoori paratha made of leavened dough topped with sesame seeds	140
PARATHA Plain / Pudina / Methi / Ajwain Whole wheat bread baked on clay oven on griddle	140
<ul> <li>NAAN         Butter / Garlic / Ajwain / Cheese         Traditional Punjabi Leavened Bread     </li> </ul>	140
KULCHA Clay oven cooked flat bread served plain	140
STUFFED KULCHA  Aloo / Paneer / Onion	350
ROOMALI ROTI Exotic thin Indian flatbread made to perfection	120
KHASTA ROTI	120

Crisp Whole Wheat bread made in clay oven



## **SOUP**

400/450

CHILLI RAMEN (VEGETABLE / CHICKEN)

Noodles in a Japanese style soup topped with a, fresh chill, sliced red onions, bean sprouts, coriander, spring onions and a wedge of lime.	
HUNAN WONTON SOUP  Crispy Thai Inspired Chicken Wonton served warm in a basil scented chicken broth	450
ALL TIME CLASSIC (VEGETABLE / CHICKEN/ PRAWNS)  Sweet Corn / Hot and Sour / Manchow / Lemon Coriander	400/450/600
STARTERS	
BABY CORN TEMPURA  Crispy battered fried babycorn fritters served with Schezwan and mince sauce	550
WATER CHESTNUT AND MUSHROOMS tossed with chilli garlic and butter	650
POPIAH SPRING ROLLS (VEGETABLE / CHICKEN) Stir fried Vegetables / Chicken, wrapped in chinese filo, light soy sauce, house mince sauce	650/750
SATAY (PANEER / CHICKEN)  Spicy grilled batons of cottage Cheese / Chicken on skewers, served with peanut sauce	650/750
KUNG PAO CHICKEN  Crispy fried Chicken tossed with Hoisin sauce, rice wine, ginger, red chilli and cashewnuts	750
CRISPY GARLIC PRAWNS  Crispy Prawns tossed with golden garlic and chillies	1400
BANANA LEAF WRAPPED THAI GRILLED FISH  Fillet of fish marinated with Thai chilli spices wrapped in banana leaf and grilled	1100
BLACK PEPPER CHICKEN	750

#### **DIMSUMS**

0	Vegetables and Water chestnuts	600
0	Ricotta Spinach	600
	Spicy Thai Chicken	700
	Black Pepper Chicken	700

## **MAINS**

#### STIR FRIED WITH YOUR CHOICE OF SAUCE

Hot garlic sauce / Ginger spring onion / Schezwan / Black bean sauce / Hunan

0	TOFU, BABY CORN AND BAK CHOY	750
0	FIVE TREASURE VEGETABLES	750
0	PANEER AND COLOURED PEPPERS	750
	SLICED CHICKEN / SLICED FISH / PRAWN	800/900/1400
0	VEGETABLE DUMPLINGS IN SOYA GARLIC SAUCE Exotic crispy vegetables dumplings served in Soya Garlic Sauce	750
	NASI GORENG Fried rice, chicken satay, fried egg, prawn crackers	1100
	THAI INFUSED CURRY (GREEN / RED / YELLOW)	

Thai spices, lemon grass, coconut milk, fresh basil Vegetable / Chicken / Fish / Shrimp

800/900/1100/1400

## RICE AND NOODLES

#### Fried Rice / Hakka Noodles

0	Vegetable	550
0	Basil	550
0	Garlic Pepper	550
0	Burnt Garlic	550
0	Mock Duck	650
	Egg	650
	Barbeque Chicken	800
	Prawn	1400
	Mixed Meat	1100
	All in One	1100

Pad Thai 750/850/1400

Vegetable / Chicken / Prawns

# **\* CONTINENTAL \***

## **SOUP**

<ul> <li>CHARRED TOMATO AND ROSEMARY SOUP</li> <li>Toasted Bread Crisp</li> </ul>	400
<ul> <li>GREEN PEA VELOUTE</li> <li>With mint Ricota</li> </ul>	400
ALL TIME CLASSIC  Minestrone / Roasted Vegetable / Smoked Chicken	400/450
SALADS	
SUPERFOOD SALAD Red & White Quinoa, Arugula, Aurgul, toasted Sunflower seeds, Beetroot, Lemon, Olive Vinaigrette	550
PRAWN AZTEC  Chilled marinated prawns with caper olive dressing with crispy greens	1050
CLASSIC CAESAR SALAD With choice of Parmesan / Grilled Chicken	550/750
HEALTHY SMOKED SALMON TARTARE  Scottish smoked salmon tartare with pommery mustard apple salad, raspberry vinaigrette	900
PASTA	
WILD MUSHROOM & GOATS CHEESE PANSOTI Green pea puree, chive & tomato emulsion.	850
<ul> <li>GNOCCHI WITH WALNUT AND FETTA IN A CREAMY MUSHROOM SAUCE .</li> </ul>	850
<ul> <li>ARABIATTA         The traditional version with your choice of pasta and parmesan shavings     </li> </ul>	850
LASAGNE VEGETARIANA	850

Home made layered lasagne with pomodoro,

seasonal grilled vegetables and gratinated with parmesan

#### **FETTUCCINI**

TETTOCCINI	
With broccolli, mushrooms, tomato cream sauce With flaked salmon, chilli flakes, dill cream sauce	850 950
SPAGHETTI AGLIO OLIO PEPERONCINO Tossed in extra virgin olive oil, garlic, chilli flakes and fresh herbs flashed with white wine and parmigiano reggiano (Grilled Chicken Supreme / Grilled Prawns)	850/950/1400
SPAGHETTI YOUR CHOICE	
Carbonara - Bacon, Parsley, Parmesan, Egg yolk & Cream Bolognaise - with hand chop meat or chicken ragout	950 950
PENNE ALFREDO PENNE TOSSED IN CREAMY MUSHROOM SAUCE WITH CHEESE Grilled Herb Chicken / Grilled Prawns	850/950/1400
FUSILLI PESTO	850/950/1400
Vegetables / Chicken / Prawns	
CREAMY SAFFRON RISOTTO	
Classic Arborio rice cooked with white wine and saffron finished with cream and cheese Vegetables / Grilled Chicken / Pink salmon / Shrimps	850/950/1200/1400

## **MAINS**

CHICKEN TANT MARIE	950
Seared breast of chicken, simmered in white wine mushroom cream sauce, herb rice and winter squash	
CHICKEN SCALLOPINI Pan fried Grilled chicken with Herb rice, Mashed Potato	950
GRILLED COTTAGE CHEESE / SEABASS  Mesclun mix, garlic wilted spinach, pommes puree, beurre noisette	850/1050
FISH N CHIPS  Classic Crumb fried fish, french fries, tartare sauce	1050
CREAMY POLENTA LOBSTER  Gently Grilled Lobster with our home style creamy polenta	2400
GARLIC KING PRAWNS  Herb buttered rice, steamed vegetable, lemon	1500
GRILLED PEPPER CRUST TENDERLOIN  Mustard mash, bordelaise jus, spinach salad	1200

# \* AROUND THE WORLD \*

## **MOROCCO**

550

**◊** VEGETABLE MOROCCAN HARIRA

	Hearty vegetarian soup, packed with tomatoes, chickpeas, flavoured with paprika, turmeric, saffron, ginger and harissa	
	MOROCCAN CHICKEN WITH SAFFRON AND PRESERVED LEMON	950
	Chicken Leg spiced with mediterranean spices, accompanied with Olives, Bellpeppers, Garlic and Tomatoes	
	FRANCE	
	FRENCH ONION SOUP	550
	Soup with veg or meat stock and onions, served with larger piece of bread covered with cheese floating on top.	
	COQ AU VIN	950
	Chicken braised in red wine with a little brandy, served with mushrooms and burnished pearl onions	
	GREECE	
0	GREEK SALAD	650
	Mesclun mix, feta, peppers, tomato, red onion, cucumber, kalamata olives, oregano dressing	
	MOUSSAKA	850/950

Layered oven casserole dish made with vegetables / chicken

## LEBANON

MEZZEH PLATTER	550
Hummus, Tabouleh, Baba Ganoush, Moutabal, Marinated Olives with Grilled Pita	
SHISH TAWOOK	950
A speciality of char-grilled chicken cooked on skewers from Tripoli	
TURKEY	
MANTI	550
Turkish Dumplings with Corn spinach and feta tossed in Bravo Sauce, gratinated with cheddar	
IMAM BAYILDI	850
A Turkish delicacy where whole eggplant is stuffed with onion, tomatoes and garlic, and simmered in olive oil.	
ENGLAND	
BANGERS AND MASH	950
Chicken Sausages and Mash potatoes, finished with sauteed onions and demi glaze	
SCOTCH EGGS	950
A traditional Scotch Egg where boiled egg is coated in lamb meat, with an outer crust of breadcrumbs.	
SPAIN	
<b>⊘</b> GAZPACHO	550
Cold soup, made with uncooked mixture of tomatoes, garlic, olive oil, water, vinegar, onions, cucumbers, green peppers, thickened with bread crumbs.	
SPANISH PAELLA	
Spanish rice, cooked with saffron, vegetables Spanish rice, cooked with saffron and mixed seafood	950 1200

# \* DESSERT \*

GULAB JAMUN Warm dumplings, green cardamom sugar syrup.	325
ANGOORI RASMALAI	325
AKHROT HALWA Walnut and milk pudding, toasted nuts slivers	375
KHUBANI KA MEETHA  Badami apricot compote with whole milk cream	375
FALOODA  Milk, ice-cream, rose syrup, vermicelli, nuts	375
DUTCH TRUFFLE CHOCOLATE PASTRY	375
WARM FIG AND DATE TOFFEE PUDDING Sticky date and fig pudding served warm with butterscotch sauce	425
DARK CHOCOLATE SUGAR FREE MOUSSE  Heavy Cream mesmerized by Single origin chocolate with chunks of milk chocolate	425
CHOCOLATE WALNUT BROWNIE WITH VANILLA ICE CREAM	475
NEW YORK STYLE LEMON CHEESE CAKE Served with Blueberry Comport	475
LITCHI WITH VANILLA ICE CREAM	525
FRESH FRUITS Selection of fresh seasonal fruits, natural yoghurt, honey	525
CHOICE OF ICE CREAM	325

# **\*\* BEVERAGES \*\***

## **SELECTION OF FINE TEA'S**

GREEN TEA	375
LEMON GREEN	375
PEPPERMINT & LIME	375
EARL GREEN	375
CHAMOMILE	375
MASALA CHAI	300
ENGLISH BREAKFAST TEA	300
SELECTION OF COFFEE	
DOPIO	300
Double shot of espresso served in demitasse cup	
CAPPUCCINO Single espresso shot with thick foam of steamed milk	350
ESPRESSO	300
30ml shot of pure coffee extract	
CAFFE LATTE  Double espresso shot with steamed milk and light foam	300

# **\*\* BEVERAGES \*\***

JUICE BAR  Choose from the following to make your own juice  Watermelon / Grape / Sweet lime / Pineapple / Tomato /  Mixed fruit / Orange / Mango (seasonal)	300
SMOOTHIE BAR  Choose from the following to make your own combination smoothie  Mango / Pineapple / Strawberry / Chocolate / Mixed Fruit / Banana / Orange	300
THICK SHAKE  Choose from the following to make your own combination  Mango / Pineapple / Strawberry / Chocolate / Walnut Brownie /  Banana / Orange / Vanilla	300
COLD COFFEE	300
LASSI (Sweet/Salted)	240
CHAAS (Masala/ Plain)	240
ICE TEA (Peach/ Lemon)	250
CANNED JUICE	250
RED BULL	350
TONIC WATER	250
FRESH LIME (Soda/ Water)	200
AERATED WATER CANNED	200
CLUB SODA	150
HIMALAYAN MINERAL WATER (1 ltr.)	200
PACKAGE DRINKING WATER (1 ltr.)	150